

This option is a great choice for all occasions from summer work parties to family gatherings and relaxed wedding breakfast or even for your evening guests.

For a truly casual dining experience a BBQ is right on the money. We will prepare & cook your choice of food in front of you and your guests on our fantastic charcoal grill.

We Include

Locally sourced quality produce
Skilled chef to cook for you
Disposable napkins
Gazebo to cover the BBQ
Sauces and dressings
Fully trained service staff

Menu 1

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Mediterranean Vegetable Kebabs
Coleslaw | Garden Salad | Buns | Sauces
Classic Eton Mess

Menu 2

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Lemon and Coriander Chicken Skewers
Spiced Chickpea, Coriander Burgers
Sweet Chilli Glazed Salmon
Baked New York Style Cheesecake, Berry Compote
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Buns | Sauces

Menu 3

Whole BBQ Pork Shoulder, Sticky BBQ Sauce
Chimichurri Chicken Skewers
Lamb Kofta Kebabs
Grilled Mackerel Fillets, Lime, Ginger and Coriander Oil
Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer
Corn on the Cob
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Toasted Moroccan Bulgar Wheat Salad with Harissa Mayonnaise | Bread | Sauces
Dark Chocolate Brownie, Blackberry Compote, Chantilly Cream
Seasonal and Tropical Fruit Platter

Menu 4

Aged Whole Beef Sirloin with Chimichurri Sauce
Honey and Beer Glazed Chicken Skewers
Prawn Skewer, Coconut, Ginger and Lemongrass
Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer
Plant Based Burger
Corn on the Cob
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Asian Fine Bean, Bok Choi and Red Onion Salad with Ginger | Toasted Moroccan Bulgur Wheat Salad with Harissa Mayonnaise | Buttered New Potatoes | Bread | Sauces
Glazed Lemon Tart, Raspberry Puree, Clotted Cream
Seasonal & Tropical Fruit Platter

WILD GARLIC
CATERING